

City of Coppell

Retail Food Establishment Inspection Report

LR	3-10-15			FE-02-0110	13	High	
San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category	
Purpose of Inspection: 1-Follow-Up <input checked="" type="radio"/> 2-Routine <input checked="" type="radio"/> 3-Field Investigation <input type="radio"/> 4-Pre-Opening <input type="radio"/> 5-Other <input type="radio"/>							
Establishment: Ole's Tex Mex				Owner: Ole's Tex Mex			
Physical Address: 600 E Sandy Lake				Zip: 75019	Phone: ()		
OUT 5 Pts	IN	NA	NO	COS	Food Temperature/Time Requirements Violations Require Immediate Corrective Action Remarks		
			✓		1. Proper Cooling for Cooked/Prepared Food		
	✓				2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)		
	✓				3. Hot Hold (135 degrees Fahrenheit)		
	✓				4. Proper Cooking Temperatures		
			✓		5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)		
Item/Location/Temperature							
- Beans/Beef/Chicken/Cheese 135°F - 155°F							
- Cooler 34°F - 48°F							
OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action Remarks		
	✓				6. Personnel with Infections Restricted/Excluded		
	✓				7. Proper/Adequate Handwashing		
4x	✓				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	✓				9. Approved Source/Labeling		
	✓				10. Sound Condition		
	✓				11. Proper Handling of Ready-To-Eat Foods		
	✓				12. Cross-contamination of Raw/Cooked Foods/Other		
	✓				13. Approved Systems (HACCP Plans/Time as Public Health Control)		
	✓				14. Water Supply - Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure		
OUT 3 Pts	IN	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Correction, Not To Exceed 10 Days Remarks		
	✓				15. Equipment Adequate to Maintain Product Temperature		
	✓				16. Handwash Facilities Adequate and Accessible		
3x	✓				17. Handwash Facilities with Soap and Towels		
	✓				18. No Evidence of Insect Contamination		
	✓				19. No Evidence of Rodents/Other Animals		
	✓				20. Toxic Items Properly Labeled/Stored/Used		
	✓				21. Manual/Mechanical Warewashing and Sanitizing at (100ppm) temperature		
	✓				22. Manager Demonstration of Knowledge/Certified Food Manager		
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
3x	✓				24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)		
	✓				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair		
	✓				26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)		
	✓				27. Food Establishment Permit		
Subtotal	Other Violations - Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First						
5pt	+ clean behind equipment.						
4pt							4
3pt							6
Total	Inspected by: Way Rabil, RS			Print: Way Rabil 972-462-5164			
F/U Yes No	Received by: Ole's Tex Mex			Print: Ole's Tex Mex		Title: manager	

FE-02-0110



CITY OF COPPELL
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Ole's Tex Mex

Date: 3-10-2015

Address: 600 E. Sandy Lake Rd

Purpose: Routine

Owner: _____

⑧ Employees shall not be eating in the kitchen.

⑩ Insects were observed in the facility.

⑫ - replace torn gasket seals
- clean prep coolers (dried food particles)

- replace missing floor tiles.
- clean behind and under equipment.

Ole Herrera

Received By:

Wayne Pahil RS

Inspected By: